

Saltwater Darwin

venue : catering : beverages

Canapés - Minimum 20 guests - Maximum 200 guests

30 minutes	- Make 5 selections from any set	\$25 per person
60 minutes	- Make 5 selections from any set	\$40 per person
	- Make 10 selections from any set	\$50 per person
90 minutes	- Make 5 selections from any set	\$60 per person
	- Make 10 selections from any set	\$70 per person
120 minutes	- Make 5 selections from any set	\$75 per person
	- Make 10 selections from any set	\$85 per person

Meat Canapés

- Beef carpaccio with a beetroot jam en croute
- Mini beef mignon wrapped in an aged prosciutto with a horseradish and onion jam
- Duck spring rolls
- Tandoori chicken bites with a mint raita
- Albondigas - Spanish style meatball
- Moussaka tartlets - Savoury tartlets filled with minced beef, eggplant and cheese.

Vegetarian Canapés

- Tomato, onion and coriander bruschetta (V)
- Champagne and saffron arancini balls with a salsa verde (V)
- Onion bhaji bites with a mint yogurt (V)
- Crispy jalapeño bites with a sweet chilli dipping sauce (V)
- Macerated strawberries and goat cheese Crostini (V)
- Brioche blinis topped roast vegetable tapenade (V)

Seafood Canapés

- Crumbed crab claws with a sticky sweet chilli and lemon grass dressing
- Thai fish cake with a sweet chilli sauce
- Sweet chilli and mango prawn skewers
- Tasmanian Smoked Salmon cottage cheese rocket roll and a spicy dill vinaigrette
- Seared scallops served with an avocado wasabi
- Crispy barramundi cigars with sweet chilli tartare sauce